

# Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **3.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (74.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4
Grain	Briess - Carapils Malt	0.1 kg (3.7%)	74 %	3
Sugar	Cukier	0.1 kg (3.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CascadePL	10 g	60 min	5.5 %
Boil	CascadePL	10 g	30 min	5.5 %
Boil	CascadePL	10 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Dry	6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Cukier	100 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min